

NIGIRI & SASHIMI

NIGIRI [2PCS]	SASHIMI [3PCS]	SALMON
		KUNSEI SAKE R 🌊
9	11.5	verlasso smoked atlantic salmon chile, marine net pen
		SAKE R 🌊
8.5	11	atlantic salmon british columbia, faroe islands, norway, marine net pen
		SAKE TORO R 🌊
8.5	11	atlantic salmon belly british columbia, faroe islands, norway, marine net pen
		ABURI SAKE TORO R 🌊
8.5	11	seared atlantic salmon belly british columbia, faroe islands, norway, marine net pen
		WILD SALMON R 🌊
9	11.5	sockeye salmon alaska, gill nets

SHELLFISH

		EBI
7.5	10	cooked white shrimp usa, gulf of mexico, bottom trawls
		HOTATE R
8	10.5	hokkaido scallop japan, off bottom culture
		UNI R
13	15.5	red sea urchin canada, pacific northwest, diver caught

FISH ROE & OTHER

		IKURA R 🌊
9	11.5	chum salmon roe alaska, purse seines
		TAKO
8	10.5	spanish octopus spain, pots
		TOBIKO R
7.5	10	black flying fish roe china, brasil, indonesia, traps

NIGIRI [2PCS]	SASHIMI [3PCS]	TUNA
		TOMBO AHI R 🌊
8	10.5	seared albacore canada & alaska, pole caught
		MAGURO R
9.5	12	bigeye tuna hawaii, deep set longline
		WHITEFISH
		DUTCH YELLOWTAIL R 🌊
9.5	12	hiramasa netherlands, recirculating aquaculture system
		WHITE TUNA R
7.5	10	escolar hawaii, deep set longline
		HIRAME R
9.5	12	olive flounder je ju island, korea, indoor flowthrough tank
		MADAI R
9	11.5	red sea bream japan, marine net pens

VEGAN (NIGIRI ONLY)

		AVOCADO VB
4		
		UNAMI VB
7		bbq eggplant eel, gluten-free sweet soy sauce
		KALUNA VB
6.5		plant based tuna
		TOBIKO CAVIART VB
7.5		seaweed caviar
		MASAGO CAVIART VB
7.5		seaweed caviar
		IKURA CAVIART VB
7.5		seaweed caviar

VB Vegan dish.

R Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

🌊 This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve.

Bones can happen in dishes with fish. 18% gratuity added to parties of 6 or more.

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.



Gluten Sensitive Menu

Our gluten-free menu items are prepared in a shared work area that also processes wheat & gluten products. There is always a chance that gluten-free items may come in contact with products containing gluten.

Where happy oceans and feel good sushi meet.

At Blue Sushi Sake Grill, we're on an endless pursuit to serve creative, fresh sushi while making a positive impact on our Earth and oceans. This means making better informed decisions on how we source our proteins and seafood while keeping animal welfare a top priority. Conscious Earth is more than a program with an oath for sustainable practices, it's our commitment to responsibly sourcing our seafood and respecting our Earth's ecosystems, both land and sea.

Our partnership with the Monterey Bay Aquarium's Seafood Watch®, an organization that shares our passion for sustainable seafood, supports our efforts by providing the groundwork and guidelines that allows us to only serve seafood that is responsibly caught or aquacultured.

To learn more about the fish we source and our Conscious Earth Program, visit:

MYCONSCIOUSEARTH.COM

Tony Gentile

Tony Gentile, Corporate Chef,
Flagship Restaurant Group

Nestor Rebolledo

Nestor Rebolledo, Corporate Chef,
Blue Sushi Sake Grill

HAND ROLLS

served with yuzu aioli and chili oil

- **NEGI YELLOWTAIL** **R** yellowtail, garlic chip, scallion (2 PCS) **9**
- **SAKE** **R** salmon (2 PCS) **7**

STARTERS

- **EDAMAME** **VB** classic with maldon sea salt or spicy with garlic, tamari and togarashi **6**
- **CHARRED EDAMAME** **VB** classic with maldon sea salt or spicy with garlic, tamari and togarashi **7**
- **HOUSE SALAD** **VB** mixed greens, cucumber, cherry tomato with carrot ginger dressing
add grilled all-natural chicken +6 or seared salmon +8 **5 / 9**
- **CUCUMBER SUNOMONO** **VB** marinated and seasoned cucumber with sesame seeds
add grilled tako +4 or snow crab +5 **4.5**

SHARE PLATES

- **SHISHITO PEPPERS** sautéed japanese peppers with citrus, tamari and togarashi **9**
- **RIVER ROCK BEEF** **R** all-natural beef tenderloin, served on sizzling rocks with jalapeño ponzu and yuzu kosho **17.5**
- **VEGAN TUNA TOWER** **VB** sesame and ponzu marinated plant based tuna, avocado and sushi rice, topped with black tobiko caviart wasabi sprouts, served with mango and gluten-free sweet soy sauces **15**

SPECIALTY SASHIMI

- **TRUFFLE SALMON** **R** **🌱** atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts (5 PCS) **15**
- **CEVICHE-STYLE HIRAME** **R** olive flounder topped with cucumber, pickled shallots, cilantro, aji limo, lime juice and black pepper (5 PCS) **15.5**
- **MADAI CHIMICHURRI** **R** red sea bream topped with cucumber, cherry tomato, aji rocoto, olive oil, marcona almonds, maldon sea salt and chino chimichurri sauce (5 PCS) **15.5**
- **YELLOWTAIL SERRANO** **R** dutch yellowtail topped with cilantro, serrano and ponzu sauce (5 PCS) **15.5**

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MAKI

NOT RAW

- **CALI ROLL** crab mix, avocado, cucumber (8 PCS) **8**

RAW

- **ALASKA ROLL** **R** snow crab, cucumber, avocado, sockeye salmon, ikura, lemon (8 PCS) **15**
- **PRETTY IN PINK** **R** snow crab, cucumber, salmon, bigeye tuna, soy paper, wasabi tobiko (8 PCS) **15.5**
- **ROJA** **R** bigeye tuna, yellowtail, avocado, cucumber, cilantro, soy paper, sriracha (5 PCS) **12**
- **NEGI YELLOWTAIL** **R** yellowtail, garlic chip, scallion (8 PCS) **10.5**
- **PHILADELPHIA** **R** smoked salmon or raw salmon, cream cheese, scallion, cucumber (8 PCS) **11.5**
- **RAINBOW ROLL** **R** bigeye tuna, salmon, yellowtail, ebi, crab mix, avocado, cucumber (8 PCS) **14.5**
- **SAKE** **R** salmon (5 PCS) **8**
- **TEKKA** **R** bigeye tuna (5 PCS) **8.5**

VEGAN MAKI

- **AVOCADO** **VB** avocado, brown rice (8 PCS) **7**
- **AVO KALUNA** **VB** plant based tuna, avocado, sesame seeds, scallion, gluten-free sweet soy sauce (8 PCS) **11.5**
- **GREEN GODDESS** **VB** spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 PCS) **13.5**
- **KAPPA** **VB** cucumber, brown rice (8 PCS) **5**
- **SPICY KALUNA** **VB** spicy plant based tuna, cucumber (5 PCS) **7.5**
- **UNAMI EXPRESS** **VB** pineapple, red pepper, thai basil, bbq eggplant eel, masago caviart, scallion, gluten-free sweet soy sauce (8 PCS) **12.5**
- **UNAMI MAKI** **VB** bbq eggplant eel, vegan cream cheese, avocado, gluten-free sweet soy sauce (5 PCS) **9.5**
- **V.L.T.** **VB** bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo (5 PCS) **9**
- **VEGGIE** **VB** red pepper, vegan cream cheese, avocado, cucumber (8 PCS) **8**



OUR SOURCING

Seafood sourcing details for nigiri, sashimi and maki can be found under the Nigiri & Sashimi section of the menu, as well as below.

For our most up-to-date sourcing, visit [MyConsciousEarth.com](https://www.myconsciousearth.com)

SNOW CRAB

MAKI **🌱**

📍 canada, pots

WASABI TOBIKO

MAKI

📍 china, brazil, indonesia; traps

Download *The Seafood Watch*® app to learn more about the fish we source, or visit: [SEAFOODWATCH.ORG](https://www.seafoodwatch.org)

